

RECIPE

Doodh Peda with Nutella®

Medium

30 min



Servings - 10

Ingredients

1 1/2 Cups Milk Powder

400 Grams Condensed Milk

1/4 Teaspoon Cardamom Powder

1/4 Cup Ghee

Handful of Half Pistachios

150g Nutella (15g per serving)



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

Method

- 1 In a non stick pan combine the milk powder and condensed milk whisking to a thick paste.x
- 2 Mix in the ghee and cardamon powder.
- 3 Heat the mixture, it will pull thicken away from the side of the pan quite quickly. Remove from the heat and allow to cool.
- 4 Knead the dough with your hands, if the dough is a little thick add more ghee.
- 5 Separate the dough into tablespoon size balls, roll into circular balls and press the middle to form thick disc, with a dipped centre.
- 6 Decorate with a pistachio in the centre and Nutella.

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